Great
Green Tomato
Recipes!

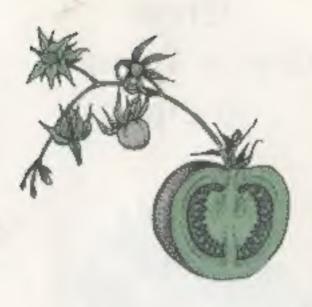


Garden Way Bulletin A-24



# 52 Great Green Tomato Recipes





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## 52 GREAT GREEN TOMATO RECIPES

## by Phyllis Hobson

Byou're like most of us, you reserve a fair amount of space in your garden for everyone's favorite crop—tomatoes. You make the most of their short summer season, eating them fresh and warm from the sun, slicing them for the table, canning them for next winter's cases roles. You know there's nothing better than vine ripened tomatoes from your own garden.

And, like the rest of us, you dread that first fail frost because it means the end of the fresh tomato season. One of the most frost lender of the garden plants, tomato vires may shrivel and die after even a light frost. An early September cold spell is especially frustrating because it may halt the ripening process or even all the plant just when its crop is most abundant.

But you needn't lose the largest part of your ternaturary come fall. A frost needn't mean the end of fresh, red ripe ternatoes for your dinner table. There are ways to ward off the damage of early, light fresh and even ways to thwart the late, hard frosts. And once they do take over, there are at least 50 ways to make deficious use of those green tomatoes you've picked from the vines.

First, though, you need to know when a frost is coming. During the lest month of summer, the month before the usual first frost in your area, look for nature's first warning signats—a late afternoon nip in the air and a cloudless sky with no wind. If you aren't that atturned to weather signs, you can listen to your local weather reports. The evening radio or television news will warn you of any possibility of frost. If you are airrited by any of these warnings, head for the garden at sundown. A few minutes work now can save your fornances.

First, pick and refrigerate all the ripseed tomatoes. If some are almost ripse, take them inside to ripser.

Now, cover the tomato vines with something lightweight for protection. You probably have something around the house old hed sheets, light blankets, rolls of plastic sheeting, newspapers—almost anything that will keep the frost from the plants without breaking the vines, You needn't worry too much about tying them down if there's enough wind to blow the coverings off, there's no danger of frost But a late in the season, you may used to cover the plants each night for a while, until the weather worms up again. Be sure to encover them each morning so they can benefit from the sun during the day.

If, in spite of your watshfulness, a light frost catches you unawere, don't give up. Very early the next morning, before the sun hits the frost regreed termine vines, get sut the ganden have and spray the leaves thoroughly with enid water. If you art quickly enough and water them we I enough, you may be able to prevent any damage from a light frost. Even if some damage is done by a heavier frost, you may be able to save some of the plants.

If fall weather is consistently cold and troots are a nightly occurrence to your area, you may want to prolong the tomato season by constructing a mini-greenhouse right in your garden over the tomato vines. Such a greenhouse arrangement may be as elaborate as you want to make it, but a simple, yet inexpensive and very effective protection may be made with a few short posts, some used lumber and a roll of clear plastic sheeting.

To make it, drive the posts in the ground on each side close to the tomato vines. The top of the posts should just clear the top of the vines. Set the posts down the length of the garden four, six or eight feet apart, depending on the length of your used lumber. Then nail the boards from post to post to make a rough framework just wide enough and tall enough to cover the vines. Cover the framework with the plastic sheeting and fasten it with boards halled on top of the framework.

Leave the plastic sheeting hanging loose down the sides. It may be weighted down with soil or stones on cold nights or raised for verification on warm days. It also may be raised at discontime to harvest the crop of comotoes that will go right on ripersing inside their warm, frost-free garden-row greenhouse.

No matter how you try to thwart him, though, if you live in almost any part of the northern bemisphere, you know Jack Frest is going to will eventually. He may come in September in the north or in Provember in the south, but sooner or later he's going to get your tornate vines.

But you don't have to let him have the tomasoes. If the weather has been warm, chances are that at least half of your crop, ranging from the dark green, marble sized enerry tempones to the big, full size partly pink Big Boys, still are on the vines at frost time. Every one of them can be a delicious, nutritious addition to your fall and winter meals if you know what to do with them.

First, let's take care of those that will ripen, but's any strater is looming ahead in earnest now. You've successfully nursed your tornate vines through the first light from at fall, but now heavy frosts are forecast and the temperature may drop below freezing during the hight. It's clear that the days of vine opened ternalnes are over. It's time to bring your ternatures in from the garden.

That doesn't mean the days of red, ripe tornations are ever. You can ripen them indoors and enjoy homegrown, ripe tornations for several weeks. It's true that they aren't quit as flavorful or as rich in Vitamin C.

an your sursener homeloes were, but they're a lot better—and a lot less expensive—than the supermarket variety.

As you took over your soon to be frost killed plants in the garden first select those tomatoes that will be taken in to ripen indoors. The best candidates are the pink ones and larger, lighter-colored green to matoes that have a whitish lint or glistening skins. As you go down the rows, pick off all the rest.—The dark green ones—and set them inside in backets or pans. They'll keep well at least a week in a cool place and you'll need them for the green tomato recipes we'll take about later. For now, leave the larger, to be ripened tomatoes on the vines.

If you have an out-of-the way beschool or garage that you don't mind getting a listle dirty, your work is almost over. You can simply pull up the tomato vines—complete with the lighter colored formatoes on them—and hang them upside down where the temperature is 55 to 65 degrees. Then all you have to clean up the dift and lossesto vine stebris later.

A neater but just as satisfactory way to ripen green tomatoes over a period of six to eight weeks is in pack the larger tomatoes that have begun to ripen and spread them out an trays or shelves (but not on a dirt floor) in a cool, dark place, such as a fruit cellar. Use the tomatoes as they ripen. If you need a few extra for company, take them out a day or two shead and place them on the windows!!! to ripen in the sun.

If you don't have that much shelf space, wrap each tomato individually in a scrap of newspaper, then place the wrapped tomatoes, no more than two or three layers deep, in open crates or baskets. Store in

a dark, cool place.

Or you may prefer this simpler, less work version of the wrapping method. Just spread the turnature out one layer deep on a table and cover with spreapers or a cloth.

With all four methods, it is important to remember that ripe tomations are perishable. Check the ripening tomations every day (see, even the newspaper wrapped ones) and store any red ones in the refrigerator. A few will not without ripening, but with careful tending and optimum storage temperatures, you could have from ripe tomations from your garden for Thanksgiving or even Christman dinner.

With all the large tornatoes tucked away to open, it is time in lurn your altertion to those baskets of small somatoes you set aside. It's possible as can, freeze or dry them for winter meals. They can be pickled and preserved in the old ways, just as your grandmother used them, or they can be used in main dishes, saigds and descerts in some new ways that even grandmother never thought of, in addition, many of the main dishes and desperts may be made up and stored in the freezer for leaner days.

Green tomatises also may be made to seem a lot more existions they are. With a little ingenuity, those discards from the garden can be converted into lolives for reliabilitys. Thus to be used in follings for cakes and cookies, "apple" slices for purs and even a mock candied that for fruit cakes and puddings.

The following recipes will tell you how

## PRESERVING GREEN TOMATOES

#### Canned Slices

Wash, core and silce green tomatoes. Pack loosely in quart canning jars. Cover with boiling water to 1/2 inch of top of jars. Add 1/4 teaspoon of salt to each jar if you wish. Process 20 minutes in boiling water bath.

To use, drain slices and prepare according to the recipes for green tomatoes as a vegetable, main dish or dessert.

## Freezing Green Tomatoes

Wash and core green tomatoes without peeling. Cut in slices or cubes and spread in a single layer on a cookie sheet covered with waxed paper. Freeze, then remove from sheet and package frozen pieces in containers of plastic bags. Use in almost any of the following recipes for vegetables, main dishes, salads or desserts. Frozen slices may be dipped in flour and fried in hot oil without thawing. Salt and pepper to taste.

#### Dried Green Tomatoes

Peel and core green tomatoes and chop in cubes to inch or less in size. Drain, Line cookie sheets with waxed paper or aluminum foll and spread cubes one layer deep. Dry in commercial food drier or place outdoors in a well-ventilated, sunny location. Bring indoors at night to protect from dew. When perfectly dry, store in glass jars. Soak one hour in an equal amount of water before using in any recipe calling for chopped green tomatoes.

#### Green Tomato Butter

6 pounds (12 to 18 medium) green tomatous

2 tablespoons powdered ginger

2 teaspoons powdered cinnamon I teaspoon
powdered alispice
5 pounds brown sugar
Juice of two lemons
2 cups water

Coarsely chop green tomatoes without peeling or coring.

Add remaining ingredients. Simmer over low heat two to
three hours, until mixture is thick, stirring frequently. Run
through colander or strainer to remove seeds and any hard
hits of pulp. Reheat to boiling and pour into hot, sterilized
pint canning jars. Seal immediately. Makes four pints.

## Green Tomato Marmalade

24 medium green tomatoes

4 oranges 3½ pounds granulated sugar Core and peel green iomatoes and cut in thin slices, Wash and peel oranges and cut peeling into thin strips, Cut oranges

and peel oranges and cut peeling into thin strips. Cut oranges into thin slices. Combine tomato slices, peeling and orange slices with sugar in a kettle and let stand overnight. In the morning, place kettle over low heat and gradually bring mixture to a boll, stirring occasionally. Simmer gently about two hours, until thick, Pour immediately into hot, sterilized jelly jars and seal. Makes 6 plnts.

## Green Tomato Preserves

5 pounds green tomatoes 2 temons, thinly sticed, with pounds granulated sagar peeling

Core and peel tomatoes and chop fine. Add sugar and let set overnight. Drain liquid into a large kettle and boil rapidly until thickened. Add chopped green tomatoes and lemon slices. Cook until thick and clear. Pour, boiling hot, into hot sterilized pint canning jars. Seal immediately. Makes 6 pints.

#### Indian Pickles

8 medium green formatoes. cored

8 medium ripe tomatoes, cored and peeled

3 medium anions, peeled

3 sweet red peppers, cored and seeded I large cucumber

7 cups celery, chopped

55 cup flaked pickling salt

6 cups vinegar

6 cups brown sugar

I leaspoon dry mustard

I teaspoon white pepper

Coarsely chop all vegetables. Sprinkle with salt and let stand overnight, in the morning, drain, discarding liquid. Combine with remaining ingredients in an open kettle. Place over low heat and bring to the simmering point slowly. Cook 30 minutes, stirring occasionally. Pack into hot, sterilized jars and seal at once. Process 10 minutes in boiling water bath. Makes 5 or 6 pints.

#### Sweet Pickle Slices

2 quarts sliced green tomotoes

3 tablespoons flaked pickling salt

2 cups vinegar

% cup brown sugar

I cup granulated sugar

3 tablespoons mustard seeds % teaspoon celery seeds

Leaspoon powdered burmeric

3 cups thinly siliced onlons

2 large sweet red peppers. chopped

I hot green or red papper, chopped loptional?

Combine tomato stices and salt. Let stand overnight, then drain, discarding liquid. In an open kettle, heat vinegar to boiling and add sugars and spices. Simmer 5 minutes then add onions and simmer another 5 minutes. Add drained tomato slices and peppers and return slowly to a boil. Simmer 5 minutes more, stirring occasionally with a wooden spoon Pack, boiling hot, into hot, sterifized jars to 14 inch of tops, making sure syrup covers vegetables in each jar. Seal at once. Process 10 minutes in boiling water bath. Makes 4 to 6 pints.

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11/2 Cups brown sugar Wash and life omatue, and callbage ( ore peppels and remove leas Poorica Re of though loss a blade of lood the per Sprike with sor and nix we' Le set over but and dan horos if you be men a pressing to se The veras much ad adia possible Discard and Meanwhile add sugar as les and to reval a lo respond being to a bo Summe 5 m is a healthair vinegar ove vegerables and distard spices. Heat very la les to the rights pack invo stell red pin jacs niw nin in nich ni tops Process 10 ningles boing war both Mak sobjet 6 pints

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## Green Tomato Figs

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4 medium green tomatees S Cups sugar

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### Cheese Loaf

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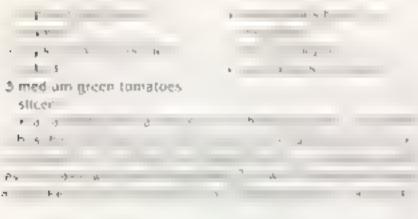
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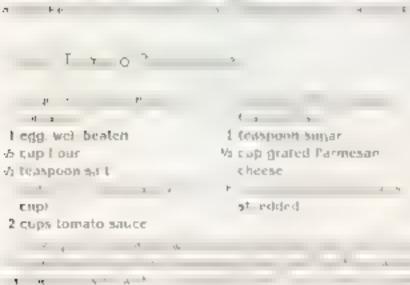


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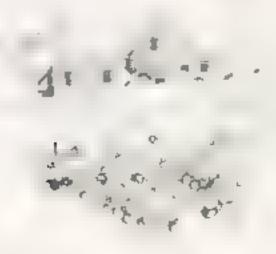
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ing I cup flour and mix to coat well. Add, all at once, to batter and beat well. Pour into a well-greased and floured square cake pan and bake in 350-degree oven 35 to 40 minutes, until lightly browned and the touch of a finger does not leave an impression. Serve plain or frosted.

#### Green Tomato Bread

B to 10 medium green tomatoes

% cup seedless raisins

to cup boiling water

55 cup vegetable shortening

3% cups sugar

4 cmps

31/5 cups Bour

2 teaspoons baking soda

LV₂ teaspoons salt

1/2 teaspoon baking powder

1 teaspoon powdered

I teaspoon powdered

% cup pecans, or walmas, coarsely chopped

Peel and core green tomatoes. Discard seeds. Run cut-up pieces through blender until smooth and creamy. You should have 2 cups pulp. Set raisins to soak in 10 cup boiling water and set aside to cool. In a large mixing bowl, cream shortening and sugar until fluffy. Add eggs. 2 cups tomato pulp and the plumped raisins and water in which they were toaked. Beat well. In another bowl, combine flour, soda, salt, baking powder, cinnamon, cloves and nuts. Add, one cup at a time, to mixture in large bowl, stirring well after each addition. Divide batter into two 9 × 5-inch greated loaf pans and bake in 350-degree oven 1 hour, 10 minutes, or until toothpick inserted in center comes out clean.



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